

## SUPER BUNNY'S CARROT CAKE COOKIES

It should be no surprise that Super Bunny's favorite birthday treat is made up of, what else . . . carrot cake! This fun recipe takes classic carrot cake and adds a dash of Bunnytown flair by turning it into a delightful, cream-filled cookie treat!



### Ingredients:

-  1 18-ounce box carrot cake mix
-  ¼ cup light brown sugar, packed
-  2 tablespoons all-purpose flour
-  3 large eggs, beaten
-  ½ cup vegetable oil
-  ½ cup whole milk
-  1 8-ounce package cream cheese, at room temperature
-  5 tablespoons unsalted butter, at room temperature
-  3 ½ cups powdered sugar, sifted
-  ½ teaspoon vanilla extract
-  ¼ teaspoon ground cinnamon
- \* ½ cup walnuts, chopped, optional



### Directions:

1. Preheat oven to 350°.
2. Spray a baking sheet with non-stick cooking spray and set aside.
3. Place cake mix in a medium bowl. Add sugar and flour and stir to combine.
4. Make a well in the center of the dry ingredients and add eggs, oil, and milk. Stir until mixture is smooth (it should have the texture of wet dough).
5. Drop dough by the rounded tablespoon onto prepared baking sheet and bake until cooked-through, about 8 minutes. Remove from heat and let cool to room temperature before assembling cookies.
6. Place cream cheese and butter in a medium bowl and beat with an electric mixer until smooth.
7. Add sugar and continue beating.
8. Beat in vanilla and cinnamon.
9. Place a generous spoonful of frosting on the bottom of half of the cookies. Sprinkle with walnuts, if using. Place the remaining cookies on top of frosting, pressing slightly to set.

Makes 2 dozen cookies.

**REMINDER TO SELF:** Ask parents if children have any food allergies!